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contains not less than 2.4 per cent of milk fat, and not more than six-tenths of 1 per cent of pure and harmless vegetable gum or gelatin.

"(15) The process of pasteurization, as applied to milk, skim milk, cream and milk products, is hereby defined to be a process for the elimination therefrom of organisms harmful to human beings, which process shall consist of uniformly heating such milk, skim milk, or cream, as the case may be, to a temperature of not less than 140° Fahrenheit and of holding the same at the said temperature for a period of not less than 25 minutes, and immediately thereafter of cooling the same to a temperature of not above 50° Fahrenheit: *Provided*, That when cream is pasteurized to be used and is used in the manufacture of butter, or when milk is pasteurized to be used and is used in the manufacture of cheese, and where the process of ripening or starting in each case is to be commenced immediately, then it shall not be required that such cream or milk be cooled to a lower degree than is necessary for such ripening or starting. All pasteurized cream or milk used in the manufacture of pasteurized butter and cheese, respectively, shall be pasteurized at and in the plant where such butter or cheese, as the case may be, is manufactured therefrom. Repasteurization of any milk is hereby expressly forbidden.

"Also all apparatus used for the pasteurization of milk, skim milk, or cream shall be kept in strictly clean and sanitary condition and shall be equipped with a recording thermometer device which will accurately record the temperature to which and the length of time for which the pasteurized product has been heated. All recording thermometer devices used in the pasteurization of any such milk, skim milk, or cream must be approved by and at all times subject to the approval of the State dairy bureau, the State board of health, and of all other State, county, and municipal officers charged with the enforcement of laws and ordinances respecting dairy products or the public health; and all persons, firms, or corporations using pasteurizing apparatus within the State of California shall preserve and keep on file, for a period of not less than two months after the same are made, all records made by such thermometer, or in lieu of such preservation may deliver such records to any public officer authorized by law or ordinance to receive the same; and said records shall, at all times, be open to the inspection of the State dairy bureau, the State board of health, and of all other State, county, and municipal officers charged with the enforcement of laws and ordinances respecting dairy products or the public health."

Butter—Imported from Outside of the United States—Must be Labeled. (Act May 19, 1915.)

SECTION 1. For the purposes of this act the words "person, firm, company, or corporation" shall include wholesalers, retailers, jobbers, and every place where butter that has been shipped or imported into the State of California from any point or place outside of the United States is sold or offered for sale.

SEC. 2. Every person, firm, company, or corporation who sells, offers for sale, or has in his or their possession for sale, or consigns, ships, or presents to any dealer, commission merchant, consumer, or other person any butter that has been shipped or imported into the State of California from any point or place outside of the United States shall, before doing so, cause to be stamped, marked, or printed upon the wrapper or other container thereof, in black-face letters not less than one-eighth of an inch in height, the word "imported."

SEC. 3. Every person, firm, company, or corporation selling or offering for sale any butter that has been shipped or imported into the State of California from any point or place outside of the United States shall display in a conspicuous place in his or their public salesroom a sign, which shall be not less than 1 foot in height and 2 feet in length, bearing the words "imported butter sold here," in black-face letters not less than 3 inches in height and one-half inch in width upon a white ground.

SEC. 4. Every person, firm, company, or corporation who shall fail to comply with any of the provisions of this act, and, upon conviction thereof, shall be punished by imprisonment in the county jail for not more than six months or by a fine of not more than \$250, or by both such fine and imprisonment, in the discretion of the court.

Butter—Labeling—Producer and Place where Produced. (Act May 4, 1915.)

SECTION 1. Section 8 of an act entitled "An act to prevent the manufacture or sale of dairy products from unhealthy animals, or that are produced under insanitary conditions; to prevent deception or fraud in the production and sale of dairy products, and in the manufacture and sale of renovated butter and oleomargarine; to license the manufacture and sale of renovated butter and oleomargarine; to regulate the business of producing, buying, and selling dairy products, oleomargarine, renovated or imitation butter, and cheese; to provide for the enforcement of its provisions and for the punishment of violations thereof, and appropriating money therefor and to repeal section 17 of an act approved March 4, 1897, entitled 'An act to prevent deception in the manufacture and sale of butter and cheese, to secure its enforcement, and to appropriate money therefor,' and to repeal all acts and parts of acts inconsistent with this act," approved April 21, 1911, is hereby amended to read as follows:

"SEC. 8. In case any butter is sold, or offered for sale, in a package or wrapper purporting to designate the producer of such butter, such producer must be correctly designated. In case any butter is sold, or offered for sale, in a package or wrapper, or under a label purporting or calculated to designate the place of production, such package, wrapper, or label must correctly name the place where made; or if such package, wrapper, or label bears the name of any county, city and county, city or town in this State or any other geographical designation, such package, wrapper, or label must also correctly name the place where made. No person, firm, or corporation shall put up in package or wrapper, or otherwise prepare for shipment or sale, any butter under a label purporting to designate the producer, place of production, or bearing the name of any county, city and county, city or town of this State, or any other geographical designation, except in accordance with the provisions hereof; nor shall any person, firm, or corporation sell or offer for sale any butter in a package, wrapper, or under a label purporting to designate the name of the producer or the place of production or bearing the name of any county, city and county, city or town of this State, or geographical designation, except in accordance with the provisions hereof.

SEC. 9. This act shall take effect on and after the 1st day of January, 1916.

Cold Storage—Definition—License—Fees. (Act May 19, 1915.)

SECTION 1. Section 1 of an act entitled "An act relating to cold storage, the regulation of refrigerating warehouses, the disposition or sale of food kept or preserved therein, and defining the duties of the State board of health in relation thereto," approved June 13, 1913,¹ is hereby amended to read as follows:

"SECTION 1. The term 'cold storage' as used in this act shall be construed to mean a place artificially cooled to a temperature of 40° Fahrenheit or below, but shall not include such a place in a private home, hotel, restaurant, or exclusively retail establishment not storing articles of food for other persons. The term 'cold stored' as used in this act shall be construed to mean the keeping of articles of food in cold storage for a period exceeding 30 days. The term 'articles of food' as used in this act shall be construed to mean and include fresh meat and fresh meat products (except in process of manufacture), fresh and dried fruit and vegetables, fish, shellfish, game, poultry, eggs, butter, and cheese. The term 'storer' as used in this act shall be construed to mean the person or persons who offer articles of food for cold storage."

¹ Public Health Reports Oct. 31, 1913, p. 2335.